

# Taboras

DINNER

## GETTING STARTED

### Local Tuna Crudo 45

Fresh Ginger & Citrus Emulsion | Orange | Shaved Radish | House Pickled Chillies | Arugula

### Confit Chicken & Vegetable Pot Pie 40

Confit Local Chicken | Puff Pastry "Vol-au-vent" | Fresh Sage | Green Peas | Chicken Volute

### Local Flying Fish Goujons 41

Pickled Local Sweet Potato Salad | Lime & Chili Rémolade | Chives | Lemon & Scotch Bonnet

### Jumbo Crab Cake 59

Coconut Curry Emulsion | Smoked Chili Oil | Local Fruit Salsa

### Chef's Daily Soup Creation 29

Ever Changing

### Belizean Shrimp Tagliatelle

Appetizer 61

Entrée 93

Fennel Prawn Cream | Blistered Cherry Tomatoes | Green Peas | Hand Cut Fresh Tagliatelle

## FROM THE GARDEN

### Roasted Heirloom Beet Salad 41

Whipped Herb Goat Cheese | Roasted Seeds | Pickled Pear | Raspberry Vinaigrette | Arugula

### RPV Caesar Salad 45

Torn Bread Garlic Crouton | Shaved Grana Padano | Smoked Bacon  
Classic Caesar Dressing | Preserved Tomato | "Island Growers" Baby Romaine

### Local Tomato & Buffalo Mozzarella 49

Arugula | "Buffalo De Latte" | Balsamic Creama | Pesto | EVOO | House Made Sea Salt

### Taboras Salad 46

Crisp Iceberg Lettuce | Crumbled Blue Cheese  
House Made Peppercorn Ranch  
Smoked Bacon | Preserved Tomato | Pickled Onion

*Fairmont*  
ROYAL PAVILION

Prices are in Barbados dollars, inclusive of applicable VAT. A 2.5% Government Product Levy & 10% service charge will be added to your bill. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be sure to notify your server of any dietary restrictions or allergies.

Vegetarian  | Vegan  | Gluten Free  | Sustainable Sea Food 

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## MAIN EVENT

### Daily Local Catch 69

Blackened or Grilled | Local | Seasonal | Inspired

### Grilled Scottish Salmon 76

Saffron Potato Croquette | Tarragon Cream | Chargrilled Asparagus & Rainbow Carrots  
Cucumber & Dill Salsa

### Grilled 9oz CAB New York Strip Steak 106

Herb Roasted Creamers | Sautéed Mushrooms | Red wine Jus  
Beer Battered Onion Rings

### Chicken Paillard 67

Wild Rocket | Shaved Manchego | Cherry Tomatoes | Pickled Red Onion  
Lemon & Herb Marinated Chicken Breast | Sherry Vinaigrette

### Local Pumpkin & Asparagus Risotto 52

Fried Sage | Goat Cheese | Toasted Pumpkin Seeds

### Red Thai Vegetable Curry 57

Scented Basmati Rice | Garden Vegetables | Local Fruit Salsa | Coriander  
Add Chicken 23  | Add Prawns 25 

## SIDES

### Hand Cut Sweet Potato Fries 17

House Made Sea Salt

### Grilled Asparagus 25

Sherry Vinaigrette

### Broccoli & Cauliflower Gratin 26

Sauce Mornay | Grana Podano

### Rocket Salad 18

Sherry Vingerette | Cherry Tomato's  
Shaved Grana Padano

### Scented Basmati Rice 16

### Locally Authentic Bajan Menu 145

Experience the flavors of Barbados, our team are excited to share the true Bajan dining with a three course, family style dinner. Please allow us twenty four hours' notice for your reservation.

## PIZZA

### Classic Margarita 46

Fresh Mozzarella | Local Cherry Tomato  
Basil from Our Garden  
Classic Tomato Sauce | EVOO

### Chef Jenell's Pizza "Firma" 52

Crumbled Goat Cheese | Crumbled Bacon  
Preserved Tomatoes | Arugula  
Classic Tomato Sauce | EVOO

### The Mediterranean 48

Roasted Peppers | Marinated Olives  
Fresh Tomato | Caramelized Onions  
Feta | Classic Tomato Sauce | EVOO

### BBQ Chicken Pizza 47

Smoked Bacon | Mount Gay BBQ Sauce  
Pepper Jack + Mozzarella Cheese  
Classic Tomato Sauce | Pickled Jalapeños

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